



# Niepoort 'Charme 2004

2003 was a very hot and dry year; it was decided not to do Charme. Charme 2004 is the second edition of this rare and elegant wine. The year was also dry but a small rain in August was perfect to achieve the optimal maturation point. Old vineyards from vale Mendiz in the Pinhão valley are a key element for Charme, these small, sheltered vineyards with low production are skilled for elegant wines with mature tannins. All details make the production of Charme a risky challenge but it also makes the wine so unique and rare.

## Tasting Notes

Impressive, generous aroma with concentrated and fresh fruit balanced with elegant notes of tea and tobacco  
Velvet, with mature tannins with smooth red fruits. Structured and complete and with great freshness. Finishes slowly and persistent with coffee and moka.

## Vinification

After the manual harvest and the strict selection of the grapes, Charme ferments in a traditional stone lagar 100% with stems. After a short maceration; (like in the port wine); fermentation is completed in new French oak casks. The wine stays in this oak for 15 month also for malolactic fermentation.

## Technical Information

**Product** . Charme Tinto 2004  
**Produced** . Niepoort (Vinhos) S.A.  
**Region** . Douro  
**Year** . 2004  
**Soil Type** . Schist  
**Vines** . Vale de Mendiz  
**Average Vine Age** . 70 years, over 100 years  
**Cast Varieties** . Tinta Roriz, Touriga Franca, and others

**Vines per Ha** . 6000  
**Pruning System** . Double Guyot  
**Alt. from Sea Level** . 350 m  
**Harvest Period** . September 2004  
**Way of Harvest** . Hand picked  
**Malolactic** . Casks  
**Fermentation** . Stone lagares  
**Bottled** .

**Ageing** . 15 month in french oak casks (228l)  
**Dry Extract** . 34,2 g/dm<sup>3</sup>  
**Alcool** . 13,50 % vol  
**Total Acidity** . 5,3 g/dm<sup>3</sup> Ác. Tartaric  
**Volatile acidity** . 0,62 g/dm<sup>3</sup> Ac. Ascetic  
**Ph** . 3,69  
**SO<sub>2</sub> free wad** . 30 mg/dm<sup>3</sup>  
**Production** . 4500 bottles

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